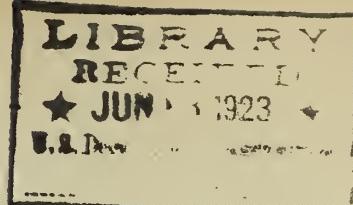


Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

508534



May 23, 1923.

Reserve

1.9
Ex7Cr
CRANBERRY JAM AND CANDIED CRANBERRIES.

The following recipes have been tested in the Experimental Kitchen, Office of Home Economics, United States Department of Agriculture.

CRANBERRY JAM.

1 pint cranberries.	1/4 cup raisins.
1 cup sugar.	1/2 cup water.
1/2 orange and a little of the peel cut rather fine.	

Chop coarsely together cranberries, raisins, orange, and orange peel. Add the sugar and the water, and cook for 1/2 hour, stirring often. Place in jelly glasses.

This jam is excellent to serve with meat or for use as a sandwich filling. This amount makes about 1/2 pint.

CANDIED CRANBERRIES.

1-1/2 cups cranberries. 2 cups sugar.
2-1/2 cups water.

1944
SEP 1
Select large, firm cranberries. Make three small slits, each one-eighth inch long, in each berry with the point of a penknife. Make a thin sirup by boiling the sugar and water together until clear. Allow the sirup to cool, add the berries and bring very slowly to the boiling point. The dish should be large enough to permit all the berries to float at the top of the sirup during cooking. If the berries are heated too quickly, the skins will burst before the sirup soaks into the pulp. As soon as the sirup boils, take the dish off the stove and let it stand overnight. If the skins begin to burst before the sirup has reached the boiling point, remove from the fire at once.

Next day drain the sirup from the berries and boil until it is reduced to about half its original volume, or to about a cup and a half. Allow the sirup to cool, place the berries in it and heat again slowly; boil very gently for three or four minutes, and allow to stand for two hours or more. Then boil gently a third time for five minutes. Allow the berries to stand in the thick sirup overnight; warm once more, so that the sirup will be thin enough to pour easily, and drain the berries from the sirup.

The berries may then be held in a sieve under a gentle stream of water for a few seconds to wash off the sticky sirup. Spread them on a clean cloth or paper to dry. They should then be bright, firm, plump and semitransparent. They may be rolled in powdered sugar, stored in jars or tins, and used as a sweetmeat or in place of candied cherries for garnishes, puddings, sauces, salads, etc.

The sirup left over after the cranberries are candied has a pleasant flavor and fine color and is excellent as pudding sauce or may be diluted for use on pancakes or waffles.

AUG
2011